



BROCCELLARS | 2018 MISSION ROSÉ

VARIETAL: 100% Mission

VINEYARD: Somers Vineyard

LOCATION: Lodi

ALCOHOL: 12%

TOTAL PRODUCTION: 121 cases

WINEMAKER'S NOTES: Mission is the first cultivated grape in California and also goes by the name Listan Prieto. Spanish missionaries planted the grapes in California to make sacramental, table and fortified wines. This is our third vintage making wine from Mission grapes, and we are still very excited by it. This is the first time we explored making a rosé. We foot stomped whole cluster, left on the skins for 2 days then pressed and fermented in stainless steel. We aged the wine in a 300 gallon tote for 18 months.

VITICULTURAL AREA: The age of the vineyard is unknown, but we are certain it is at least 60+ years old. These old vines grow beside a river in Lodi. The soil consists of sand and gravel. It is dry farmed with no use of chemicals, herbicides and pesticides.

At Broc Cellars, all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no S02, depending on the wine and style.

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